

**WINE PRESSES**

**SK Š K R L J**

**SK Pneumatic presses M/L/X Series.  
From 132 to 5,285 Gal.**

The SK company's roots go all the way back to 1967. In the 1980s, SK company started manufacturing Stainless steel equipment, mostly for winemaking. The Škrlić family designed products based on their own winemaking experience. In 1995, the SK company moved to a new and bigger location. The SK company expanded and started manufacturing Stainless steel beer brewing, pharmacy, and food industry equipment. Today, Škrlić d.o.o. is a company with an established international market that specializes in manufacturing winemaking, beer brewing, and process industry equipment. High-quality products, adaptability, and innovation.

**CALL US NOW:**  
**+1 800 953 3736**

**PNEUMATIC PRESSES:**

Grape pressing is one of the most important stages of grape processing. It is a delicate process that requires extensive knowledge, experience, and feeling. In order to achieve constant wine quality, the pressing should always be adapted to grape characteristics, most importantly grape variety, ripeness degree, and the stems to grape berries ratio. Before pressing, the winemaker has to determine the kind of wine he wants to produce in terms of style (fruity, young, wine for aging, etc.) and type (sparkling wine, rosé, etc.). That is why the pneumatic press is an indispensable device in a winery today.

**Pneumatic presses SERIES M**

With their advanced, yet simple design, the series M pneumatic presses meet the needs of small and medium volume wine makers. A broad range of accessories will satisfy both those simple operations, maintenance and the ability to adjust press characteristics to meet winery needs (such as: central filling, dumping hopper, platforms). Pneumatic presses, series M, are available in two basic designs, basing on the system of pressing:

PSP model: open pressing system, open drum with perforated surface;  
PST model: closed pressing system, closed drum with interior draining channels.

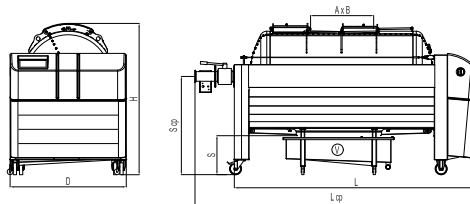
**Pneumatic presses SERIES L**

The Series L pneumatic presses are designed for medium to large volume and wine makers. Sophisticated and simple, its robust design guarantees long lasting and easy maintenance. The L series is equipped with our most advanced control system. This includes an adjustable pressing program that allows the press to run itself with just the push of a button. Manual cycles are another feature of the pressing program. A broad range of accessories and options allow the customers to design press according to their own needs (central filling valve, dumping hopper, platforms, motorized hatch and juice pan).

Pneumatic presses, series L, are available in three different designs based on the type of pressing:  
PSP model: open pressing system, open drum with perforated surface;  
PST model: closed pressing system, closed drum with interior draining channels;  
PSH model: closed pressing system, closed drum with interior draining channels, oxygen-free pressing.

**Pneumatic presses SERIES X**

Prospero is now offering the new X series pneumatic presses. These sophisticated yet easy to use presses are great for high volume winemakers. The solid design of the X series allows for a reliable, durable and long lasting press that is one of the highest quality in its industry. The rugged design also allows for very little service and maintenance. The X series is equipped with our most advanced control system. This includes an adjustable pressing program that allows the press to run itself with just the push of a button. Manual cycles are another feature of the pressing program. A broad range of accessories and options allows customers to design press according to their own needs (central filling valve, dumping hopper, platforms, motorized hatch and juice pan).



SK - SERIES M

**PNEUMATIC PRESSES - SERIES M**

ID		PSP/PST 5	PSP/PST 8	PSP/PST 10	PSP/PST 12	PSP/PST 16
Drum volume	gal.	132	211	264	317	423
Length (L)	inch	69.3	89	97.6	100	119
Length (Lcp)	inch	-	-	114.5	116.5	136
Width (D)	inch	39.4	39.4	48	48	48
Height (H)	inch	56	56	60.6	63	63
Height (S)	inch	17.3	15.3	15.3	15.3	15.3
Height (Scp)	inch	-	-	40.7	40.7	41
Hatch dimensions (A x B)	inch	13.5 x 16.7	13.5 x 16.7	13.5 x 25.5	13.5 x 25.5	13.5 x 35.4
Weight approx.	lbs.	660	770	1100	1150	1345
Juice collection pan volume (V)	gal.	40	40	40	66	66
Power	hp	4.1/2.1	5.2/2.6	5.2/2.6	5.2/2.6	6.1/3.1
Capacity	integral grapes	lbs.	550-880	880-1430	1100-1760	1320-2100
	fresh lees	lbs.	1545-2200	2425-3300	3090-3970	3640-4690
	fermented lees	lbs.	2200-3530	3300-5510	3970-6835	4690-8270



SK - SERIES L

**PNEUMATIC PRESSES - SERIES L**

ID		PSP/PST 21	PSP/PST 29	PSP/PST 42	PSP/PST 55
Drum volume	gal.	555	766	1110	1453
Length (L)	inch	127	156.5	172.4	194
Length (Lcp)	inch	143.3	173.8	189.4	211
Width (D)	inch	63	63	70.8	70.8
Height (H)	inch	74.4	74.4	80.7	83.4
Height (S)	inch	19.7	19.7	X	X
Height (Scp)	inch	48	48	51.6	51.6
Hatch dimensions (A x B)	inch	18.5 x 35	18.5 x 35	19 x 35	19 x 35
Weight approx.	lbs.	1786	2470	3970	4850
Juice collection pan volume (V)	gal.	66	66	132	132
Power	hp	7.2/4.2	12.8/5.6	14.7/7.5	18.9/10.3
Capacity	integral grapes	lbs.	2425-3750	3310-5070	4630-7055
	fresh lees	lbs.	10580-25750	21900-35500	31550-53460
	fermented lees	lbs.	10580-16100	14770-22000	21390-33100



SK - SERIES X

**PNEUMATIC PRESSES - SERIES X**

ID		PST 80	PST 100	PST 130	PST 150	PST 200
Drum volume	gal.	2110	2640	3435	3960	5285
Length (L)	inch	235	226.4	228.7	258.3	295.3
Width (D)	inch	82.7	90.5	96.5	96.5	102.4
Height (H)	inch	100.4	104.3	108.3	108.3	107.5
Height (Scp)	inch	63.5	63.5	63.5	63.5	63.5
Hatch dimensions (A x B)	inch	31.5x23.6	31.5x23.6	31.5x23.6	31.5x23.6	31.5x23.6
Weight approx.	lbs.	7520	7890	8875	9300	10150
Juice collection pan volume (V)	gal.	119	119	119	119	119
Power	hp	9.6	12.0	17.4	17.4	20.1
Capacity	integral grapes	lbs.	8800-12350	11000-15450	14350-19900	16550-23150
	fresh lees	lbs.	27300-38800	34200-48500	44300-63000	51300-72800
	fermented lees	lbs.	44100-52900	55100-66100	71700-86000	82700-92200